



Thinking of you
Electrolux



EOD5700AA

EN OVEN

USER MANUAL



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CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.



Warning / Caution-Safety information



General information and tips



Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety



WARNING!

Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection



WARNING!

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shock-proof socket.

- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

2.2 Use



WARNING!

Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

**WARNING!**

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - Do not put ovenware or other objects in the appliance directly on the bottom.
 - Do not put aluminium foil directly on the bottom of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.

– be careful when you remove or install the accessories.

- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

2.3 Care and Cleaning

**WARNING!**

Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.4 Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

**WARNING!**

Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.5 Disposal



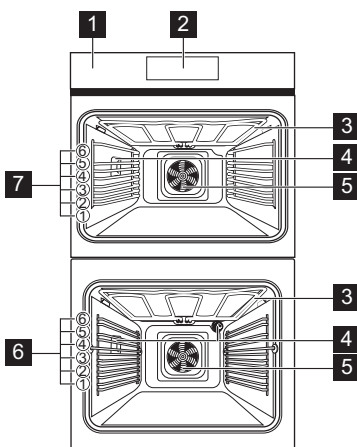
WARNING!

Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.

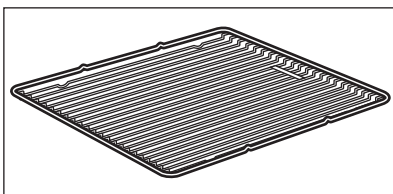
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

3. PRODUCT DESCRIPTION



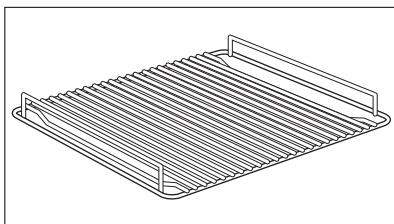
- 1** Control panel
- 2** Electronic programmer
- 3** Heating element
- 4** Lamp
- 5** Fan and rear wall heating element
- 6** Bottom heat
- 7** Shelf positions

3.1 Accessories



Wire shelf

For cookware, cake tins, roasts.

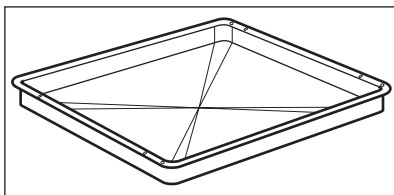


Trivet

- For roasting and grilling.



Use the trivet only with the Grill- / roasting pan.



Grill- / Roasting pan

To bake and roast or as a pan to collect fat.

4. BEFORE FIRST USE



WARNING!

Refer to "Safety information" chapter.

4.1 Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.



Refer to chapter "Care and Cleaning".

4.2 Setting and changing the time

After the first connection to the mains, all symbols in the display are on for some seconds. For the subsequent few seconds the display shows the software version.

After the software version goes off, the display shows h and 12:00.

Setting the time of day:

1. Touch $\wedge$ or $\vee$ to set the hours.
2. Touch OK .
3. Touch $\wedge$ or $\vee$ to set the minutes.
4. Touch OK or $\odot$.

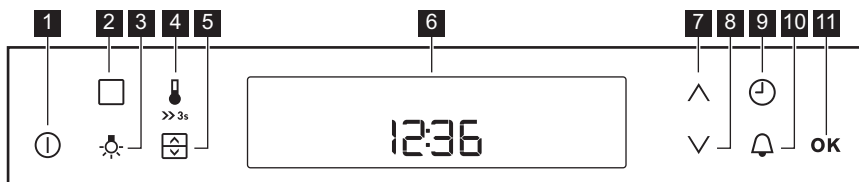
The Temperature / Time display shows the new time.

Changing the time of day

You can change the time of day only when the appliance is off. Touch $\odot$. $\odot$ flashes in the display. To set the new time of day, use the above procedure.

5. CONTROL PANEL

5.1 Electronic programmer



Use the sensor fields to operate the appliance.

	Sensor Field	Function	Description
1		ON/OFF	To activate and deactivate the appliance.
2		OPTIONS	To set an oven function, an automatic programme or a cleaning function.
3		OVEN LIGHT	To activate or deactivate the oven lamp.
4		TEMPERATURE / FAST HEAT UP	To set and examine the cavity temperature or the core temperature sensor temperature. If you press it and hold for three seconds, it turns the Fast heat up function ON and OFF.
5		OVEN SELECTION	To switch between top and main oven.
6	-	DISPLAY	Shows the current settings of the appliance.
7		UP	To move up in the menu.
8		DOWN	To move down in the menu.
9		CLOCK	To set the clock functions.
10		MINUTE MINDER	To set the Minute Minder.
11	OK	OK	To confirm the selection or setting. To move down in the menu.

5.2 Display

The diagram shows a digital display panel with several indicators and a large digital readout. Labels A through F point to specific features: A points to a small indicator at the top left; B points to a symbol of three ovens; C points to the number '1' in the display; D points to the clock face and bell symbols; E points to the '05:06' time display; and F points to the '150°C' temperature display.

A) Top/Main oven indicator

B) Oven function symbol

C) Number of the oven function / programme

D) Indicators for the clock functions (refer to the table "Clock functions")

E) Clock / residual heat display (also Minute Minder and Time of Day)

F) Temperature / time display

5.3 Other indicators in the display

Symbols	Name	Description
	Automatic programme	You can choose an automatic programme.

Symbols	Name	Description
kg / g	kg / g	An automatic programme with a weight input operates.
h / min	h / min	A clock function operates.
---	Heat-up / residual heat indicator	Shows the temperature level in the appliance.
	Temperature / fast heat up	The function operates.
	Temperature	You can see or change the temperature.
	Minute minder	The minute minder function operates.

5.4 Heat up indicator

If you activate an oven function, the bars --- come on in the display. The bars

show that the temperature in the appliance increases or decreases. When the appliance is at the set temperature, the bars go off the display.

6. DAILY USE



WARNING!

Refer to "Safety information" chapter.

- **automatic programmes** - to prepare a dish when you do not have knowledge or experience in cooking.

To operate the appliance you can use:

- **The manual mode** - to set a heating function, the temperature and the cooking time manually.

6.1 Main oven functions

Oven function	Application
1  True Fan Cooking	To bake maximum on 3 shelf positions at the same time. When you use this function, decrease the oven temperature by 20 - 40 °C from the standard temperatures you use for Conventional Cooking. Also to dry food.
2  Pizza Setting	To bake food on one oven level for a more intensive browning and a crispy bottom. When you use this function, decrease the oven temperature by 20 - 40 °C from the standard temperatures you use for Conventional Cooking.
3  Conventional Cooking	To bake and roast food on one shelf position.
4  Slow Cook	To prepare very lean and tender roasted food.

Oven function		Application
5		Bottom Heat To bake cakes with crispy bottoms and to preserve food.
6		Defrost To defrost frozen food.
7		Keep Warm To keep cooked food warm.
8		ECO Roasting The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent oven function.
9		Grilling To grill flat food in the middle of the grill. To toast bread.
10		Fast Grilling To grill flat food in large quantities. To toast bread.
11		Turbo Grilling To roast larger meat joints or poultry with bones on one shelf position. Also to brown food, for example gratin.

6.2 Top oven functions

Oven function		Application
1		True Fan Cooking To bake maximum on 3 shelf positions at the same time. When you use this function, decrease the oven temperature by 20 - 40 °C from the standard temperatures you use for Conventional Cooking. Also to dry food.
2		Pizza Setting To bake food on one oven level for a more intensive browning and a crispy bottom. When you use this function, decrease the oven temperature by 20 - 40 °C from the standard temperatures you use for Conventional Cooking.
3		Slow Cook To prepare very lean and tender roasted food.
4		Bottom Heat To bake cakes with crispy bottoms and to preserve food.
5		Defrost To defrost frozen food.

Oven function	Application
6  ECO Roasting	The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent oven function.
7  Grilling	To grill flat food in the middle of the grill. To toast bread.
8  Fast Grilling	To grill flat food in large quantities. To toast bread.
9  Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. Also to brown food, for example gratin.

6.3 Selecting an oven

1. Switch on the appliance using the On/Off  button.
2. Press the  button repeatedly until the desired oven appears (Top / Main)

6.4 Setting the oven function

1. Activate the appliance with . The display shows the set temperature, the symbol and the number of the oven function.
2. Touch  or  to set an oven function.
3. Touch **OK** or the appliance starts automatically after five seconds.



If you activate the appliance and do not set an oven function or programme, the appliance deactivates automatically after 20 seconds.

6.5 Changing the temperature

Touch  /  to change the temperature in steps of 5 °C.
When the appliance is at the set temperature, an acoustic signal sounds three times and the Heat up indicator goes out.

6.6 Checking the temperature

You can see the temperature in the appliance when the function or programme operates.

1. Touch . The Temperature / Time display shows the temperature in the appliance. If you want to change the oven temperature, touch  one more time and use  or .
2. Touch **OK** to go back to the set temperature or the display shows it automatically after five seconds.

6.7 Fast heat up function

The Fast heat up function decreases the heat up time.

Activating the Fast heat up function:

Touch and hold  for more than three seconds.

If you activate the Fast heat up function, horizontal bars on the display flash to show that the function operates.

Additional information:

- Do not put food in the oven when the Fast heat up function operates.
- The Fast heat up is not available with every oven function. An acoustic signal sounds if the Fast heat up is not available for the set function.

6.8 Energy saving



The appliance contains features which help you save energy during everyday cooking:

- **Residual heat:**
 - When the heating function or programme operates, the heating elements are deactivated 10% earlier (the lamp and fan continue to operate). For this feature to operate, the cooking time must be longer than 30 minutes or you must use the clock functions (Duration, End, Time delay). This feature does not operate with the grill functions.

- When the appliance is off, you can use the heat to keep food warm. The clock / residual heat display shows the remaining temperature, and the bars show the temperature as it decreases.

- **Cooking with the lamp off** - Touch to deactivate the lamp during cooking.
- **Deactivating the display** - If necessary, you can fully deactivate the appliance. Touch and at the same time until the display goes out. This step also activates the appliance.
- **Eco functions** - refer to "Oven functions".

7. CLOCK FUNCTIONS

SYMBOL	FUNCTION	DESCRIPTION
	TIME OF DAY	To examine the time of day. For changing the time of day refer to 'Setting and changing the time'.
	DURATION	To set how long the appliance operates.
	END	To set when the appliance deactivates. You can use the Duration and End functions at the same time (Time delay), if the appliance is to be activated and deactivated automatically later.

7.1 Count Up Timer

Use the Count Up Timer to monitor how long the appliance operates. It is on immediately when the appliance starts to heat.

Reset the Count Up Timer: touch and at the same time until the display shows "00:00" and the Count Up Timer starts to count up again.



You cannot use the Count Up Timer when Duration or End is set.

2. Touch again and again until the display shows . flashes in the display.
3. Use or to set the minutes for DURATION.
4. Touch OK to confirm.
5. Use or to set the hours for DURATION.



If you touch or OK while you set the DURATION, the appliance switches to the setting of the END function.

6. When the set time ends, an acoustic signal sounds for two minutes.

and time setting flash in the display. The appliance deactivates.

7.2 Setting the DURATION

1. Activate the appliance and set an oven function and temperature.

Touch a sensor field or open the oven door to stop the acoustic signal.

7. Deactivate the appliance.

7.3 Setting the END

1. Activate the appliance and set an oven function and temperature.
2. Touch  again and again until the display shows $\rightarrow|$. $\rightarrow|$ flashes in the display.
3. Use $\wedge$ or $\vee$ to set the END (first you set the minutes and then the hours) and **OK** or  to confirm.
4. When the set time ends, an acoustic signal sounds for two minutes.
 $\rightarrow|$ symbol and the time setting flash in the display. The appliance deactivates.
5. Touch a sensor field or open the oven door to stop the acoustic signal.
6. Deactivate the appliance.

7.4 Check result (selected models only)

If you set the END or DURATION function, two minutes before the end of cooking an acoustic signal sounds and the lamp activates. The appliance goes to the setting of the END or DURATION function. During these two minutes you can examine the results of the cooking, and, if necessary, add the END or DURATION time.

7.5 Setting the MINUTE MINDER

Use the MINUTE MINDER to set a countdown (maximum 23 h 59 min). This func-

tion has no effect on the operation of the oven. You can set the MINUTE MINDER at any time and also when the appliance is off.

1. Touch  .  and "00" flash in the display.
2. Use $\wedge$ or $\vee$ to set the MINUTE MINDER. First you set the seconds, then the minutes and the hours.
3. Touch **OK** or the MINUTE MINDER starts automatically after five seconds.
4. When the set time ends, an acoustic signal sounds for two minutes and 00:00 and  flash in the display.
5. Touch a sensor field or open the oven door to stop the acoustic signal.

7.6 Setting the Time delay function

The DURATION $| \rightarrow |$ and END $\rightarrow |$ functions can be used at the same time, if the oven is to be activated and deactivated automatically later. In this case, first set the DURATION $| \rightarrow |$ and then the END $\rightarrow |$ function (refer to "Setting the DURATION" and "Setting the END").

When the Time delay function is activated, the display shows a static symbol of the oven function, $| \rightarrow |$ with a dot and $\rightarrow |$. The dot shows which clock function is on in the Clock / residual heat display.

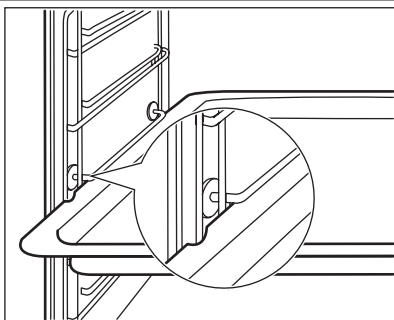
8. USING THE ACCESSORIES



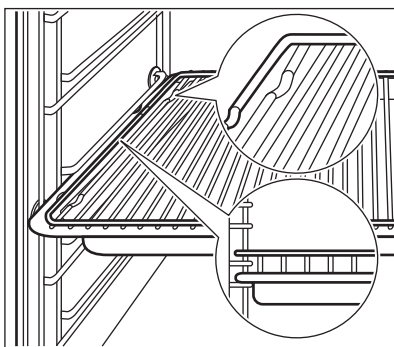
WARNING!

Refer to "Safety information" chapter.

8.1 Inserting the oven accessories



The deep pan and the wire shelf have side edges. These edges and the shape of the guide-bars are a special device to prevent the cookware from slipping.



Installing the wire shelf and the deep pan together

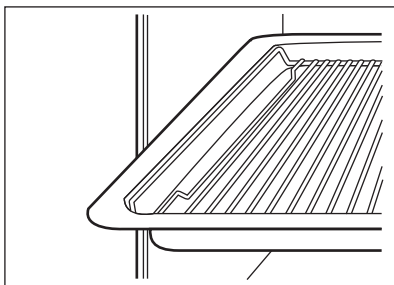
Put the wire shelf on the deep pan. Push the deep pan between the guide-bars of one of the oven levels.

8.2 Trivet and Grill- / Roasting pan



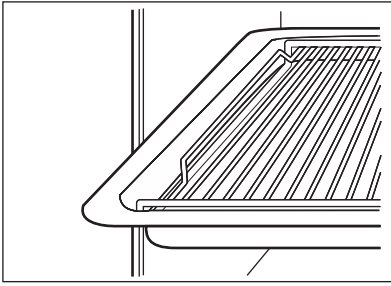
WARNING!

Be careful when you remove the accessories from a hot appliance. There is a risk of burns.



You can use the trivet to roast larger pieces of meat or poultry on one shelf position:

- Put the trivet into the deep pan so that the supports of the wire shelf point up.
- Put the deep pan into the oven on the necessary shelf position.



You can use the trivet to grill flat dishes in large quantities and to toast:

- Put the trivet into the deep pan so that the supports of the wire shelf point down.
- Put the deep pan into the oven on the necessary shelf position.

9. HELPFUL HINTS AND TIPS



The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.



CAUTION!

Use a deep baking tray for very moist cakes. Fruit juices can cause permanent stains on the enamel.

fore. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.

- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.

When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.

How to use the Baking Tables

- We recommend to use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- Baking time can be extended by 10-15 minutes, if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

9.1 Top oven

The top oven is the smaller of the two ovens. It has 6 shelf levels. Use is to cook smaller quantities of food. It gives especially good results when used to cook fruitcakes, sweets and savoury flants or quiche.

9.2 Main oven

The main oven is particularly suitable for cooking larger quantities of food.

9.3 Baking

General instructions

- Your new oven may bake or roast differently to the appliance you had before.

Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned sufficiently below	Incorrect oven level	Put the cake on a lower oven level

Baking results	Possible cause	Remedy
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a lower setting
The cake sinks (becomes soggy, lumpy, streaky)	Baking time is too short	Set a longer baking time Do not set higher temperatures to decrease baking times
The cake sinks (becomes soggy, lumpy, streaky)	Too much liquid in the mixture	Use less liquid. Look at the mixing times, specially when you use mixing machines
Cake is too dry	Oven temperature too low	Set a higher oven temperature
Cake is too dry	Baking time too long	Set a shorter baking time
Cake does not brown equally	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
Cake does not brown equally	No equal mixture	Put the mixture equally on the baking tray
Cake does not cook in the baking time set	Temperature too low	Use a slightly higher oven temperature setting

9.4 Top oven

9.5 Baking ☐



Shelf Positions are not critical but ensure that oven shelves are evenly spaced when more than one is used (e.g. shelf positions 1 and 3)

Food	Temperature [°C]	Approx Cook Time (mins)	Shelf Position
Biscuits	170 - 190	10 - 20	1
Bread	200 - 220	30 - 35	1
Bread rolls/buns	200 - 220	10 - 15	1
Cakes:			
- Small & Queen	170 - 180	18 - 25	1
- Sponges	160 - 175	20 - 30	1
- Victoria Sand-wich	160 - 170	18 - 25	1
- Madeira	140 - 150	75 - 90	1
- Rich Fruit	140 - 150	120 - 150	1
- Gingerbread	140 - 150	75 - 90	1

Food	Temperature [°C]	Approx Cook Time (mins)	Shelf Position
- Meringues	90 - 100	150 - 180	1
- Flapjack	160 - 170	25 - 30	1
- Shortbread	130 - 150	45 - 65	1
Casseroles:			
- Beef/Lamb	150 - 170	150 - 180	1
- Chicken	160 - 180	75 - 90	1
Convenience Foods	Follow manufacturer's instructions.		
Fish	170 - 190	20 - 30	1
Fish Pie (Potato Topped)	190 - 200	20 - 30	1
Fruit Pies, Crumbles	190 - 200	30 - 50	1
Milk Puddings	150 - 170	90 - 120	1
Pasta Lasagne etc.	170 - 180	40 - 50	1
Pastry:			
- Choux	180 - 190	30 - 40	1
- Eclairs, Profiteroles	180 - 190	30 - 40	1
- Flaky/Puff Pies	210 - 220	30 - 40	1
Shortcrust:			
- Mince Pies	190 - 200	15 - 20	1
- Meat Pies	190 - 210	25 - 35	1
- Quiche, Tarts, Flans	180 - 200	25 - 50	1
Scones	220 - 230	8 - 12	1
Shepard's Pie	190 - 200	30 - 40	1
Soufflés	180 - 190	20 - 30	1
Vegetables:			
- Baked Jacket Potatoes	180 - 190	60 - 90	1
- Roast Potatoes	180 - 190	60 - 90	1
Yorkshire Pudding:			
- Large	200 - 210	25 - 40	1
- Individual	210 - 220	15 - 25	1

Food	Temperature [°C]	Approx Cook Time (mins)	Shelf Position
Roasting Meat, Poultry		See roasting chart.	

9.6 Baking



Shelf Positions are not critical but ensure that oven shelves are evenly spaced when more than one is used (e.g. shelf positions 1 and 3)

Food	Temperature [°C]	Approx Cook Time (mins)
Biscuits	170 - 190	10 - 20
Bread	200 - 220	30 - 35
Bread rolls/buns	200 - 220	10 - 15
Cakes:		
- Small & Queen	160 - 170	18 - 25
- Sponges	160 - 170	20 - 30
- Victoria Sandwich	160 - 170	18 - 25
- Madeira	140 - 150	75 - 90
- Rich Fruit	140 - 150	120 - 150
- Gingerbread	140 - 150	75 - 90
- Meringues	90 - 100	150 - 180
- Flapjack	160 - 170	25 - 30
- Shortbread	130 - 150	45 - 65
Casseroles:		
- Beef/Lamb	140 - 160	150 - 180
- Chicken	140 - 160	75 - 90
Convenience Foods	Follow manufacturer's instructions.	
Fish	160 - 180	20 - 30
Fish Pie (Potato Topped)	170 - 180	20 - 30
Fruit Pies, Crumbles	170 - 190	30 - 50
Milk Puddings	140 - 160	90 - 120
Pasta Lasagne etc.	160 - 180	40 - 50
Pastry:		
- Choux	180 - 190	30 - 40
- Eclairs, Profiteroles	170 - 180	30 - 40
- Flaky/Puff Pies	180 - 190	30 - 40

Food	Temperature [°C]	Approx Cook Time (mins)
Shortcrust:		
- Mince Pies	180 - 190	15 - 20
- Meat Pies	180 - 200	25 - 35
- Quiche, Tarts, Flans	170 - 190	25 - 50
Scones	210 - 220	8 - 12
Shepard's Pie	180 - 190	30 - 40
Soufflés	170 - 180	20 - 30
Vegetables:		
- Baked Jacket Potatoes	180 - 190	60 - 90
- Roast Potatoes	180 - 190	60 - 90
Yorkshire Pudding:		
- Large	180 - 190	25 - 40
- Individual	200 - 210	15 - 25
Roasting Meat, Poultry	See roasting chart.	

9.7 Main oven

9.8 Baking ☐

Food	Temperature [°C]	Approx Cook Time (mins)	Shelf Position
Biscuits	180 - 190	10 - 20	3
Bread	200 - 220	30 - 35	3
Cakes:			
- Small & Queen	170 - 180	18 - 25	3
- Sponges	170 - 180	20 - 25	3
- Madeira	150 - 160	60 - 75	3
- Rich Fruit	140 - 150	120 - 150	3
- Christmas	140 - 150	180 - 270	3
Fish	170 - 180	20 - 30	3
Fruit Pies, Crum- bles	180 - 200	30 - 50	3
Milk Puddings	150 - 170	60 - 90	3
Pastry:			
- Choux	180 - 190	30 - 40	3
- Shortcrust	190 - 200	25 - 35	3
- Flaky	190 - 210	30 - 40	3

Food	Temperature [°C]	Approx Cook Time (mins)	Shelf Position
- Puff	Follow manufacturer's instructions		
Plate Tarts	190 - 200	25 - 45	3
Quiches/Flans	200 - 210	25 - 45	3
Scones	220 - 230	8 - 12	3
Roasting: Meat and Poultry	170 - 190	see Roasting Chart	3

9.9 Baking



Shelf Positions are not critical but ensure that oven shelves are evenly spaced when more than one is used (e.g. shelf positions 1 and 3)

Food	Temperature [°C]	Approx Cook Time (mins)
Biscuits	180 - 190	10 - 20
Bread	190 - 210	30 - 35
Cakes:		
- Small & Queen	160 - 170	18 - 25
- Sponges	160 - 170	20 - 25
- Madeira	140 - 160	60 - 75
- Rich Fruit	130 - 140	120 - 150
- Christmas	130 - 140	180 - 270
Fish	160 - 180	20 - 30
Fruit Pies, Crumbles	170 - 180	30 - 50
Milk Puddings	140 - 160	60 - 90
Pastry:		
- Choux	180 - 190	30 - 40
- Shortcrust	180 - 190	25 - 35
- Flaky	180 - 190	30 - 40
- Puff	Follow manufacturer's instructions; Reduce the temperature for Fan oven by 20°C	
Plate Tarts	180 - 190	25 - 45
Quiches/Flans	170 - 180	25 - 45
Scones	210 - 230	8 - 12
Roasting: Meat and Poultry	160 - 180	see Roasting Chart

9.10 Baking

Food	Shelf Position	Temperature [°C]	Approx Cook Time (m)
Apple Pie	3	160 - 180	50 - 60
Plate Tart	3	180 - 200	25 - 50
Pizza	3	Follow manufacturer's instructions	
Quiches/Tarts	3	180 - 200	25 - 50

9.11 Roasting

Roasting dishes

- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the deep roasting pan or on the oven shelf above the deep roasting pan. (If present)

- Roast lean meats in a roasting tin with a lid. This will keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.

9.12 Main oven

9.13 Roasting

Meat	Temperature [°C]	Cooking Time
Beef/ Beef boned	160 - 180	20-35 minutes per ½ kg (1lb) and 20-35 minutes over
Mutton/ Lamb	160 - 180	20-35 minutes per ½ kg (1lb) and 20-35 minutes over
Pork/ Veal/ Ham	160 - 180	30-40 minutes per ½ kg (1lb) and 30-40 minutes over
Chicken	160 - 180	15-20 minutes per ½ kg (1lb) and 20 minutes over
Turkey/ Goose	160 - 180	15-20 minutes per ½ kg (1lb) and 20 minutes over
Duck	160 - 180	25-35 minutes per ½ kg (1lb) and 25-30 minutes over
Pheasant	160 - 180	35-40 minutes per ½ kg (1lb) and 35-40 minutes over
Rabbit	160 - 180	20 minutes per ½ kg (1lb) and 20 minutes over

9.14 Grilling

Always use the grilling function with maximum temperature setting



Always grill with the oven door closed



Always pre-heat the empty oven with the grill functions for 5 minutes.

- Set the shelf in the shelf level as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf level.
- Grill only flat pieces of meat or fish.

9.15 Top oven

9.16 Grilling



Adjust shelf position and grill pan grid to suit different thicknesses of food

Food	Grill Time (mins in total)
Bacon Rashers	5- 6
Beefburgers	10 - 20
Chicken Joints	20 - 40
Chops	
- Lamb	15 - 25
- Pork	20 - 25
Fish - Whole Trout/ Makarel	10 -12
Fillets - Plaice/Cod	4 - 6
Kebabs	12 - 18
Kidneys - Lamb/Pig	6 - 10
Sausages	20 - 30
Steaks	
- Rare	4 - 6
- Medium	6 - 8
- Well Done	12 - 15
Toasted Sandwiches	3 - 4

9.17 Main oven

9.18 Grilling



Adjust shelf position and grill pan grid to suit different thicknesses of food

Food	Grill Time (mins in total)
Bacon Rashers	5- 6
Beefburgers	10 - 20
Chicken Joints	20 - 40
Chops	

Food	Grill Time (mins in total)
- Lamb	15 - 25
- Pork	20 - 25
Fish - Whole Trout/ Makarel	10 -12
Fillets - Plaice/Cod	4 - 6
Kebabs	12 - 18
Kidneys - Lamb/Pig	6 - 10
Sausages	20 - 30
Steaks	
- Rare	4 - 6
- Medium	6 - 8
- Well Done	12 - 15
Toasted Sandwiches	3 - 4

9.19 Grilling

Beef

Type of meat	Quantity	Level	Temperature (°C)	Time (h:min)
Topside beef or fillet				per cm of thickness
- rare ¹⁾	per cm of thickness	3	190 - 200	0:05 - 0:06
- medium	per cm of thickness	3	180 - 190	0:06 - 0:08
- well done	per cm of thickness	3	170 - 180	0:08 - 0:10

¹⁾ Pre-heat oven

Pork

Type of meat	Quantity	Level	Temperature (°C)	Time (h:min)
Shoulder, neck, ham	1 - 1.5 kg	3	160 - 180	1:30 - 2:00
Pork chop	1 - 1.5 kg	3	160 - 180	1:00 - 1:30
Meatloaf	750 g - 1 kg	3	160 - 170	0:45 - 1:00
Knuckle of pork (pre- cooked)	750 g - 1 kg	3	150 - 170	1:30 - 2:00

Veal

Type of meat	Quantity	Level	Temperature (°C)	Time (h:min)
Roast veal	1 kg	3	160 - 180	1:30 - 2:00
Knuckle of veal	1.5 - 2 kg	3	160 - 180	2:00 - 2:30

Lamb

Type of meat	Quantity	Level	Temperature (°C)	Time (h:min)
Roast lamb, leg of lamb	1 - 1.5 kg	3	150 - 170	1:15 - 2:00
Saddle of lamb	1 - 1.5 kg	3	160 - 180	1:00 - 1:30

Game

Type of meat	Quantity	Level	Temperature (°C)	Time (h:min)
Saddle of hare, leg of hare ¹⁾	Up to 1 kg	3	220 - 250	0:25 - 0:40
Loin of Game	1.5-2 kg	1	210 - 220	1:15 - 1:45
Leg of Game	1.5 - 2 kg	1	200 - 210	1:30 - 2:15

¹⁾ pre-heat oven

Poultry)

Type of meat	Quantity	Level	Temperature (°C)	Time (h:min)
Poultry pieces	per 200-250g	3	200 - 220	0:35 - 0:50
Half chicken	per 400-500g	3	190 - 210	0:35 - 0:50
Poultry	1 - 1.5 kg	1	190 - 210	0:45 - 1:15
Duck	1.5 - 2 kg	1	180 - 200	1:15 - 1:45
Goose	3.5 - 5 kg	1	160 - 180	2:30 - 3:30
Turkey	2.5 - 3.5 kg	1	160 - 180	1:45 - 2:30
Turkey	4 - 6 kg	1	140 - 160	2:30 - 4:00

9.20 Defrosting

- Put the food out of the packaging and set it on a plate on the oven shelf.
- Do not cover with a plate or bowl. This can extend the time to defrost very much.
- Put the oven shelf in the first shelf level from the bottom.

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

10. ADDITIONAL FUNCTIONS

10.1 Child Lock

The Child Lock prevents an accidental operation of the appliance.

Activating and deactivating the Child Lock function:

1. Deactivate the appliance with . Do not set an oven function.
2. Touch and hold  and  at the same time for 2 seconds. An acoustic signal sounds.

SAFE comes on or goes out in the display.



If the appliance has the Pyrolytic cleaning function and the function operates, the door is locked. A message comes on in the display when you touch a sensor field.

10.2 Function Lock

You can activate the function only when the appliance operates. The Function Lock prevents an accidental change of the oven function.

Activating / deactivating the Control Lock function:

1. Activate the appliance.

Settings menu

Indicator of the setting menu	Description	Value to set
SET1	RESIDUAL HEAT INDICATOR	ON / OFF
SET2	KEY TONE	CLIC / BEEP / OFF
SET3	FAULTY TONE	ON / OFF
SET4	SERVICE	---
SET5	RESTORE SETTINGS	YES / NO
SET6 ¹⁾	TIME EXTENSION	ON / OFF

¹⁾ Selected models only



You can set the settings menu only when the appliance is deactivated.

Activating the settings menu:

1. If necessary, deactivate the appliance with .

2. Activate an oven function or setting.
3. Touch and hold  and  at the same time for 2 seconds. An acoustic signal sounds.

Loc comes on or goes out in the display. Useful information:

You can deactivate the appliance when the Function Lock is on. When you deactivate the appliance, the Function Lock deactivates.

If the appliance has the Pyrolytic cleaning function and the function operates, the door is locked. A message comes on in the display when you touch a sensor field.

10.3 Settings menu

The settings menu lets you add or remove functions from the main menu (for example: you can activate or deactivate the Residual heat indicator). The settings menu has a maximum of six settings (from SET1 to SET6). Refer to the table below to see the possible value of each setting.

2. Touch and hold  for three seconds. The display shows "SET1" and "1" flashes.
3. Touch  /  to select the setting.
4. Touch OK.

5.

Touch  /  to change the value of the setting.
6.

Touch OK .
- if an oven function operates.
 - if you do not change the oven temperature.

10.4 Automatic switch-off

For safety reasons the appliance deactivates automatically after some time:

Temperature	Switch-off time
30 °C - 120 °C	12.5 h
120 °C - 200 °C	8.5 h
200 °C - 250 °C	5.5 h
250 °C - maximum °C	3.0 h

After the Automatic switch-off, touch a sensor field to operate the appliance again.



The Automatic switch-off works with all oven functions, apart from Slow Cook, Core temperature sensor, Duration, End, Time delay.

- If you touch a sensor field during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.
- If the appliance is deactivated and you set the Minute Minder. When the Minute Minder function ends, the display goes back to the night brightness.

10.5 Brightness of the display

There are two modes of display brightness:

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
 - When the appliance is activated.

10.6 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

11. CARE AND CLEANING



WARNING!
Refer to "Safety information" chapter.

Notes on cleaning:

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.

- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

11.1 Catalytic cleaning

The walls with a catalytic coating are self-cleaning. They absorb fat which collects on walls while the appliance operates.

To support this self-cleaning process heat the appliance without any food regularly:

1. Remove the accessories from the appliance.
2. Touch  again and again until the display shows "Cata" and the duration of the cleaning procedure (1 hour). You cannot set the duration, but you can use the End function to delay the start of the cleaning procedure.
3. An acoustic signal sounds after the time ends. The appliance deactivates.
4. Touch a sensor field or open the oven door to stop the acoustic signal.

5. Clean the bottom of the appliance with a soft and moist sponge.



WARNING!

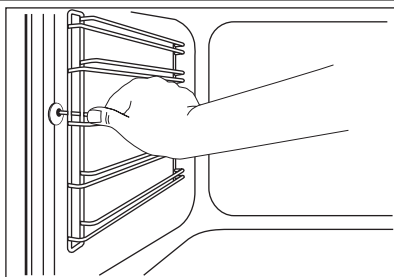
Do not clean the catalytic surface with oven sprays, abrasive cleaning agents, soaps or other cleaning agents. There is a risk of damage to the catalytic surface.



The discolouration of the catalytic surface has no effect on the catalytic properties. During the catalytic cleaning the oven lamp is on.

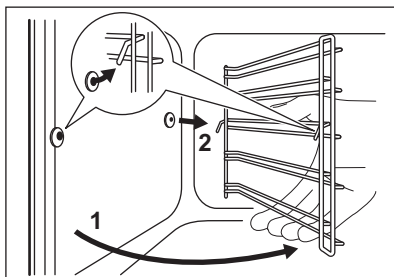
11.2 Shelf supports

Removing the shelf supports



You can remove the shelf supports to clean the side walls.

1. Pull the front of the shelf support away from the side wall.
2. Pull the rear end of the shelf support away from the side wall and remove it.



Installing the shelf supports

Install the shelf supports in the opposite sequence.



Valid for telescopic runners:

The retaining pins on the telescopic runners must point to the front.

11.3 Lamp



WARNING!

There is a risk of electrical shock. The lamp and the lamp glass cover can be hot.

Before you change the lamp:

- Deactivate the appliance.
- Remove the fuses from the fuse box or deactivate the circuit breaker.

**CAUTION!**

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity. Always use the same lamp type.

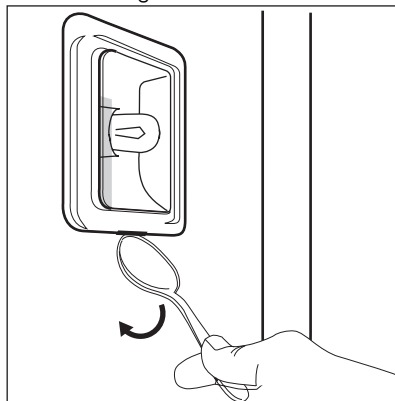
Replacing the lamp at the cavity ceiling:

1. Turn the lamp glass cover counter-clockwise to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

Replacing the lamp on the left side of the cavity.

1. Remove the left shelf support.

2. Use a narrow, blunt object (e.g. a tea-spoon) to remove the glass cover. Clean the glass cover.



3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.
5. Install the left shelf support.

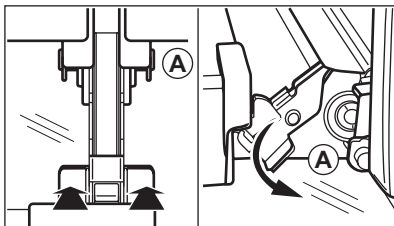
11.4 Cleaning the oven door

Removing the door and the glass panels

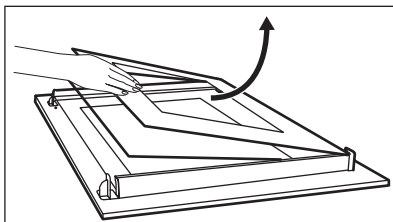
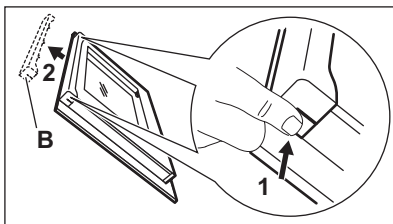
You can remove the oven door and the internal glass panels to clean it. The number of glass panels is different for different models.

**WARNING!**

Be careful when you remove the door from the appliance. The door is heavy.



1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.
3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the appliance at an up angle.
5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.



6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
7. Pull the door trim to the front to remove it.

8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.
9. Clean the glass panel with water and soap. Dry the glass panel carefully.

Installing the door and the glass panels

When the cleaning is completed, install the glass panels and the oven door. Do

the above steps in the opposite sequence. Install the smaller panel first, then the larger.

12. WHAT TO DO IF...



WARNING!

Refer to "Safety information" chapter.

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.
The appliance does not heat up.	The time of day is not set.	Set the clock. Refer to "Setting and changing the time".
The appliance does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The appliance does not heat up.	The automatic switch-off is activated.	Refer to „Automatic switch-off“.
The appliance does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.

Problem	Possible cause	Remedy
The display shows C1.	You want to start the pyrolytic cleaning but you did not remove the shelf support/telescopic runners.	Remove the shelf support/telescopic runners.
The display shows C2.	You want to start the pyrolytic cleaning, keep warm or defrost function but you did not remove core temperature sensor plug from the socket.	Remove the core temperature sensor plug from the socket.
The display shows C3.	You want to start the pyrolytic cleaning but you did not fully close the door.	Fully close the door.
The display shows F102.	The door lock is defective.	• Fully close the door. • Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows F102 again, contact the Customer Care Department.
The display shows an error code that is not in this list.	There is an electrical fault.	• Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows the error code again, contact the Customer Care Department.
If you cannot find a solution to the problem yourself, contact your dealer or the service centre.		The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.
We recommend that you write the data here:		
Model (MOD.)		
Product number (PNC)		
Serial number (S.N.)		

13. INSTALLATION

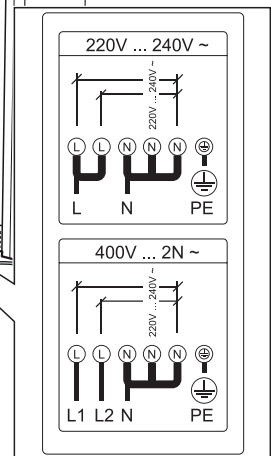
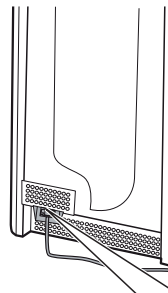
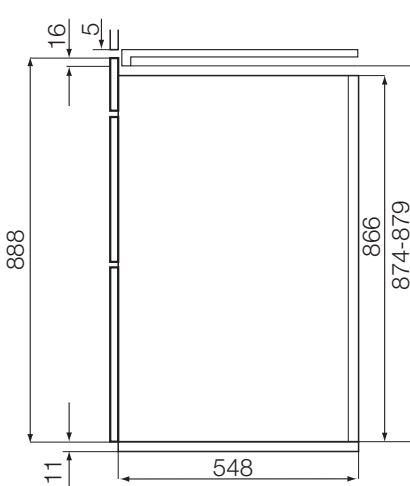
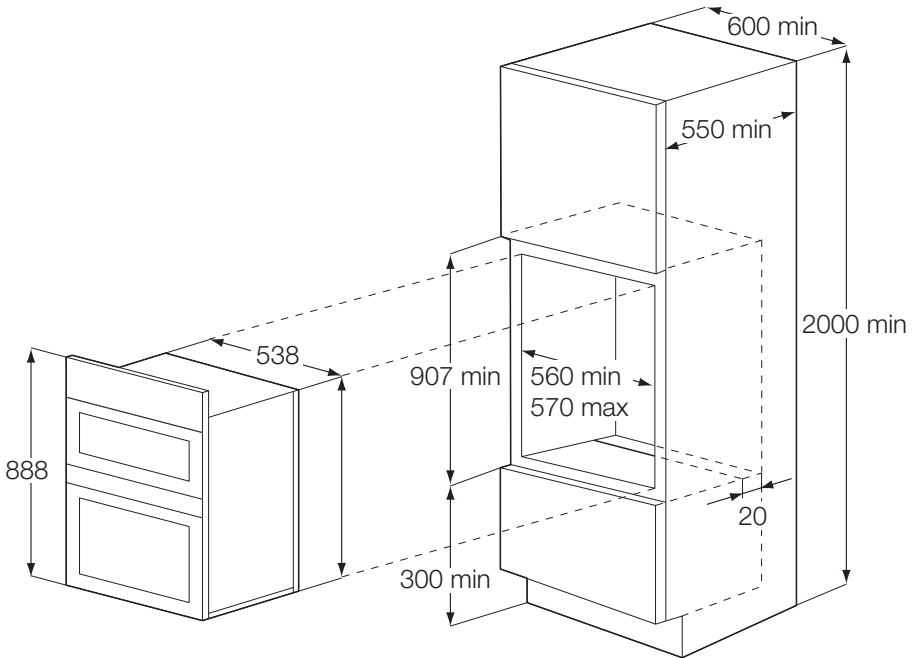


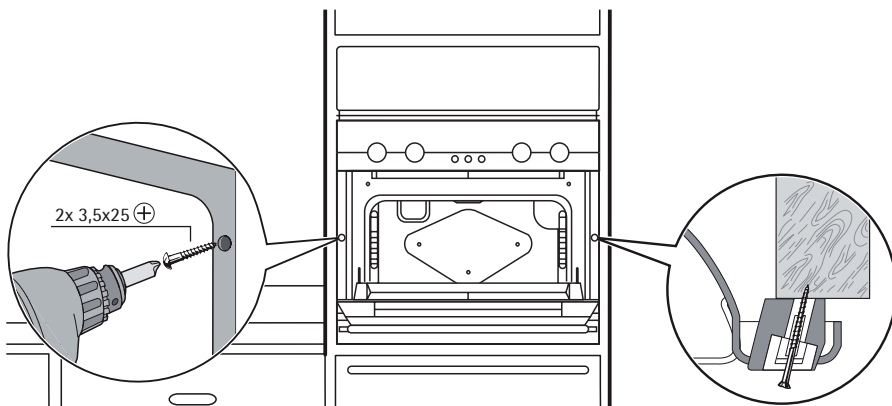
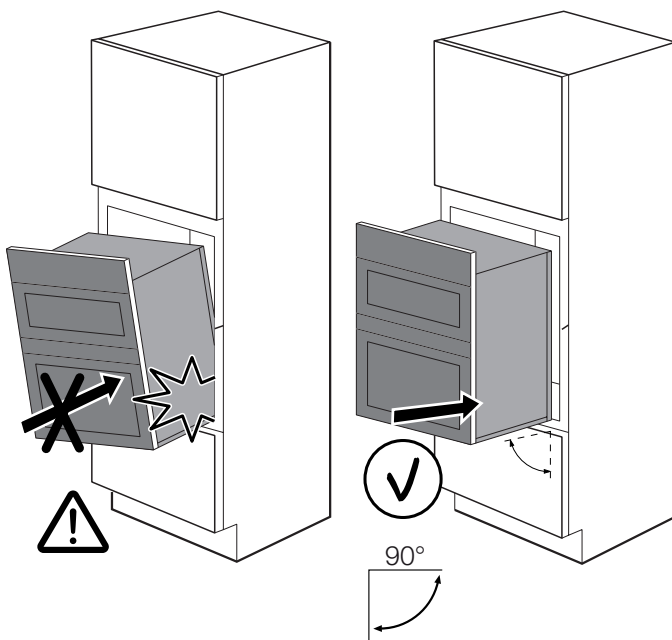
WARNING!

Refer to "Safety information" chapter.



The built-in unit must meet the stability requirements of DIN 68930.





13.1 Electrical installation



WARNING!

Only a qualified and competent person must do the electrical installation.



The manufacturer is not responsible if you do not follow safety precautions from chapter "Safety".

This appliance is supplied without a main plug and a main cable.

Applicable cable types : H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F

13.2 Electrical Installation

- Enquiries regarding the installation of the cooker point, if required, should be made to your Regional Electricity Com-

pany to ensure compliance with their regulations.

- The appliance socket switch should be outside the cabinet but within 2m of the appliance to make it accessible to switch off the appliance in case of an emergency.
- To protect the hands, wear gloves when lifting the oven into its housing.



HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

GETTING THINGS READY CHOICE OF ELECTRICAL CONNECTION

There are three possible ways to connect your appliance. In each case the appliance should be operated using at least 6mm² twin core and earth PVC insulated multicore cable. Please choose from the most appropriate after reading the different methods :

- By connecting to a cooker point (having a double pole isolating switch with at least 3mm contact separation in all poles and neutral) and protected with a fuse or miniature circuit breaker at your mains fuse box.
- By connecting the appliance together with a hob directly to a cooker point(s).

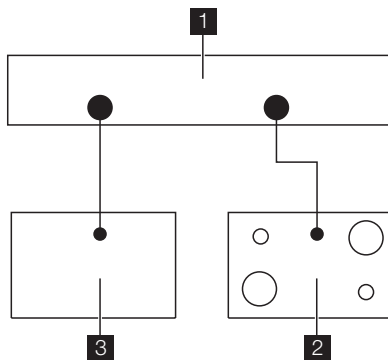


Packaging material

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as

Having a double pole isolating switch with at least 3mm contact separation in all poles and neutral.

- If you wish to connect an oven and a hob to a cooker point you can by connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a cooker point. (See Picture)



1 Cooker Point

2 Hob

3 Oven

It is good practice to :

- Fit an Earth Leakage Circuit Breaker to your house wiring.
- Wire your appliance to the latest IEE regulations.

PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

15. GREAT BRITAIN & IRELAND - GUARANTEE/ CUSTOMER SERVICE

15.1

Standard guarantee conditions: We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of

faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.

- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts.Please contact your local Service Force Centre: **08445 616 616**(Call will be routed to Service Force Centre covering your postcode area). For address of local Service Force Centre and further information, please visit: **www.serviceforce.co.uk** Before calling out an engineer, please ensure you have read the details under the heading

"What to do if... / Troubleshooting". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care.Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

Customer Care Department,	Tel: (Calls may be recorded for training purposes)
Electrolux	08445 613 613
AEG-Electrolux	08445 611 611
Zanussi-Electrolux	08445 612 612

For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland
Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

16. ENVIRONMENT CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical

and electronic appliances. Do not dispose appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.electrolux.com/shop



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